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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:

Sylke NEIDLINGER et al.

Confirmation No.: 4591

Patent No.: 6,830,768 B2

Application No.: 09/961,196

Patent Date: December 14, 2004

Filing Date: September 21, 2001

For: SNACK PRODUCT

Attorney Docket No.: 88265-6544

REQUEST FOR CERTIFICATE OF CORRECTION UNDER 37 C.F.R. § 1.322

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Certificate
JAN 27 2005
of Correction

Sir:

Patentees hereby respectfully request the issuance of a Certificate of Correction in connection with the above-identified patent. The corrections are listed on the attached Form PTO-1050, submitted in duplicate. The corrections requested are as follows:

Column 8:

Line 9 (claim 6, line 4), after "oligoelements, sodium chloride, or", delete "combination" and insert -- combinations --.

Line 18 (claim 9, line 1), after "The process of claim 1 where", delete "rite" and insert -- the --.

Line 29 (claim 13, line 1), after "13.", delete "A".

Line 33 (claim 13, line 5), after "pulp or", delete "concentration" and insert -- concentrate --.

Line 35 (claim 14, line 1), after "A snack", delete "produce" and insert -- product --.

The requested corrections are for errors that appear to have been made by the Patent Office. Therefore, no fee is believed to be due for this request. Should any fees be required, however, please charge such fees to Winston & Strawn LLP Deposit Account No. 50-1814. Please issue a Certificate of Correction in due course.

Respectfully submitted,

12/22/04
Date

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212-294-3311

JAN 27 2005

**UNITED STATES PATENT AND TRADEMARK OFFICE
CERTIFICATE OF CORRECTION**

PATENT NO.: 6,830,768 B2
DATED: December 14, 2004
INVENTORS: Neidlinger et al.

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It is certified that error appears in the above-identified patent and that said Letters Patent is hereby corrected as shown below:

Column 8:

Line 9, after "oligoelements, sodium chloride, or", delete "combination" and insert -- combinations --.

Line 18, after "The process of claim 1 where", delete "rite" and insert -- the --.

Line 29, after "13.", delete "A".

Line 33, after "pulp or", delete "concentration" and insert -- concentrate --.

Line 35, after "A snack", delete "produce" and insert -- product --.

**UNITED STATES PATENT AND TRADEMARK OFFICE
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Column 8:

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Line 33, after "pulp or", delete "concentration" and insert -- concentrate --.

Line 35, after "A snack", delete "produce" and insert -- product --.

The heart shaped snack product obtained in this way expanded after cutting so that it was about 15 mm in length and 15 mm in width. It had a water content of 6.5%.

The heart shaped snack product was dried with hot air on a belt dryer to a residual water content of 2.0%.

The heart shaped snack product had a specific weight of 130 g/l, a fine, porous, crunchy, smooth and melt-in-the-mouth texture and it could be eaten with the fingers by toddlers.

As a whole it had the following composition (%):

Protein	13.3
Carbohydrate	71.2
Fat	9.5
Dietary fiber	1.0
Ash	3.0
Water	2.0

What is claimed is:

1. A process for manufacturing a snack product comprising:

preparing a mixture comprising, in parts by weight, from 5.5 to 27.5 parts of non-fat milk solids, about 2.5 to 12.5 parts of milk fat or vegetable fat or combination thereof, about 50 to 80 parts of amylaceous material, up to 12 parts of sugar, and added water up to a water content of from 11 to 19% by weight of the mixture; cooking the mixture at 120 to 170° C. under 40 to 160 bar for 5 to 50s;

to obtain a thermoplastic mass having a porous texture; injecting compressed nitrogen into the thermoplastic mass to decrease the size of the pores and cooling the mass before extrusion; and

extruding the thermoplastic mass to obtain a snack product.

2. The process of claim 1, which further comprises cutting the extruded thermoplastic mass to provide pieces of the snack product.

3. The process of claim 1, in which the mixture comprises from about 11 to 27.5 parts of non-fat milk solids and about 5 to 12.5 parts of milk fat or vegetable fat or a combination thereof.

4. The process of claim 1 wherein the mixing step is carried out in a first mixing section of a traditional food

extruder and cooking the mixture is carried out in a subsequent section of the extruder.

5. The process of claim 1 wherein the mixture is heated, compressed and sheared so that it forms a cooked thermoplastic mass.

6. The process of claim 1, in which the mixture further comprises adding to the mixture calcium to provide a total amount of calcium of up to 3 parts, additional vitamins, oligoelements, sodium chloride, or combination thereof.

7. The process of claim 1 wherein the thermoplastic mass is extruded by having it pushed by the extruder screw or twin screw through the openings of a die provided for at an end of the extruder.

8. The process of claim 7, wherein the die openings have different shapes including a star, ring, half moon, flower, heart, square, loop or banana.

9. The process of claim 1 wherein the thermoplastic mass is expanded by extruding it through a die into an open space at ambient temperature and atmospheric pressure.

10. The process of claim 1, further comprising drying the pieces down to a residual water content of about 1 to 3%.

11. The process of claim 1 wherein the thermoplastic mass is cut into pieces by a two or more blade cutter rotating adjacent to the extrusion die openings.

12. The process of claim 1, wherein the nitrogen injection is carried out under a pressure of about 35 to 160 bar and a rate of about 0.1 to 0.6 nitrogen per kilogram of mass.

13. The process of claim 1 further comprising spraying the snack product with a slurry having a composition that comprises in parts by weight, about 30 to 60 parts of sugar, up to 32 parts of whole milk powder, up to 60 parts of fruit pulp or concentration up to 10 parts of cocoa powder and added water up to a water content of about 20 to 30%.

14. A snack product having a fine porous texture prepared by the process of claim 1.

15. The snack product of claim 14 having a filled center which is carried out by coextrusion.

16. The snack product of claim 14 having a residual water content of about 1 to 3% and being in the shape of a star, ring, half moon, flower, heart, square, loop or banana.

17. The snack product of claim 14 having a filled center.

* * * * *

Day : Thursday

Date: 1/27/2005

Time: 15:49:10

 PALM INTRANET

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